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Potato pieces are processed after a primary process by passing the potato products, preferably frozen or chilled, through a pasteurization process. The pasteurization process includes passing the potato products through an impingement oven, a steam tunnel, an ultra violet (UV) light exposure tunnel, radurization equipment, or combinations thereof, for thermal and/or non-thermal pasteurizing, in a clean room, to reduce or eliminate microbial load on the potato pieces.